



SUNDAY MENU CHANGES WEEKLY

SUNDAY SPECIALS

\$33 main and dessert

\$43 cured meat, main and dessert

THINGS TO START

Marinated Crookwell olives 6.9
 Junee pistachios, roasted & smoked 6.9

South Coast oyster 3.5/18/36
 Baked oyster, bacon jam, pangrattato 4/20/39

CURED MEATS

One, Two, or Three cured meats 13/18/23

Salumi's cacciatorini [dried salami w spice]
 Salumi's salsiccia finocchietto [sweet coarse salami w fennel]
 Lonza
 Shirokan wagyu bresaola
 De Palma capocollo

ON THE MENU TONIGHT

23

Udon noodles, roast mushrooms, kale, smoked butter
 Tomato saffron broth, NZ Hake, Israeli cous cous, charred bread
 Seared wagyu skirt w/ mixed pickle salad

DESSERT

12

Please see your waiter for tonight's dessert

AUSTRALIAN CHEESES

One, Two or Three Cheeses 12/17/22

L'Artisan Mountain Man Washed Rind [Cow], TIMBOON
 Heidi Gruyere [Cow], TASMANIA
 Berry's Creek Tarwin Blue [Cow], VICTORIA
 Ashgrove Cheddar [Cow], TASMANIA

Coffee 4
 Soy .50
 Strong .50